GW15
GS20
GS25

FREESTANDING COOKER

user manual

imagine the possibilities

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To receive more complete service, please register your product at
www.samsung.com/de/global/register/

GENERAL INFORMATION

This appliance complies with the following European Directives:

- 2006/95/EEC regarding “Low Voltage”.
- 2004/108/EEC regarding “Electromagnetic Disturbances”.
- 2009/142/EEC regarding “Gas appliances”
- 89/109/EEC regarding “Materials in contact with food”
- Moreover the above mentioned Directives comply with Directive 93/68/EEC.
- This appliance must be installed in accordance with the regulations in force and must only be used in well-ventilated rooms. Consult the instructions booklet before installing and using the appliance.
- This household appliance has been designed for cooking and it must therefore be used for this purpose only.

DEAR CUSTOMER,

- Carefully read these instructions before using the appliance and keep them for future consultation.
- Keep potentially hazardous packaging (plastic bags, polystyrene etc.) out of the reach of children.

WARRANTY

Your new appliance is covered by a warranty.

The warranty certificate is herewith enclosed. If it is missing, ask the retailer for it, indicating purchasing date, model, and data plate number which are printed on the data nameplate identifing the appliance (fig. 8F).

Keep the part destined to you, and in case of necessity, show it to the Technical Service together with the receipt.

If you do not follow this procedure, the Technical Service will be compelled to charge you with all the fees of each eventual reparation.

You can find the original spare parts only in our Technical Service and Spare Parts Authorised Centres.

TECHNICAL AFTER SALES SERVICE

Before leaving the factory, this appliance has been tested and set up by skilled personal, in order to give the best performance results.

Each reparation or set up that could be necessary afterwards, must be carried out with a great care and attention.

For this reason, we reccommend you to keep always in touch with the Sales Centre or with our nearer After Sales Service. Specify always the kind of problem and the model of your appliance.

ENVIRONMENT PROTECTION

♻ Packing disposal

Sort packing into different materials (cardboard, polystyrene etc.) and dispose of them in accordance with local waste disposal laws.

PRECAUTIONS AND GENERAL RECCOMANDATIONS

⚠ ATTENTION:

The use of a gas cooking appliance produces heat and moisture in the room where is installed. Ensure that the kitchen is well-ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).

Prolonged intensive use of the appliance may call for additional ventilation, for example opening a window, or more effective ventilation, for example increasing the level of mechanical ventilation here present.

Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.

- Before using the appliance, do not forget to remove the plastic films protecting some parts of the appliance (facia-panel, parts in stainless steel, etc.)
- Do not use the appliance as a space heater.
- When the appliance is not in use, we recommend you disconnect the current and close the gas general tap.

In Case Of Fire:

- In case of fire, close immediately the main valve of the gas pipe line, disconnect the current and never pour water on firing oil in any case.
- Do not store flammable products or aerosol containers near the burners, and do not vaporize them near lighted burners.

FOR YOUR SAFETY AND THE ONE OF YOUR CHILDREN.

- Do not store items that are attractive to children above or near the appliance.
- Keep children well away from the appliance: do not forget that some parts of the appliance or of the pans become very hot and dangerous during use, and it is always necessary to cool them down.
- In order to avoid any unintentional fall down, pan handles should be turned to the back of the cooker, not out to the room or over adjacent burners.
- When cooking, do not use clothes with large flaving and flammable sleeves; in case of firing you can suffer very serious injuries.
- The appliance must not be used be people (including children) with limited physical, sensory or mental abilities, or without experience or expertise, unless they have received instructions for using it from those responsible for their safety.
- Young children should be supervised to ensure they not play with the appliance.

Warning - Oven:

When the oven or the grill are in use, accessible parts can become very hot; it is necessary to keep children away from the appliance.

- Never cook food on the lower wall of the oven.
- In case of careless use, in proximity of the oven door hinges, there is hurt danger.
- Do not let children sit down or play with the oven door. Do not use the drop down door as a stool to reach above cabinets.

Lower drawer

You must not place inflammable materials or plastic utensils in the lower drawer (placed below the oven).

For appliances with glass cover lid

⚠ Glass lids may shatter when heated.
Turn off the burners before shutting the lid.

While using the appliance make sure that the glass lid does not touch any pan. After use never close the glass lid while the burners or the electric hotplates are still hot.

HOW TO USE THE WORK TOP

USING GAS BURNERS

The following symbols are on the control panel next to each knob:

Black circle	gas off
Large flame	maximum setting
Small flame	minimum setting

The minimum position is at the end of the anticlockwise rotation of the knob. All operation must be done between the positions max. and min., never choose them between max. and off.

Manual ignition

To turn on a burner, approach a match to it, press the knob corresponding to the selected burner and turn it anticlockwise to the max position.

Electric ignition (according to the models)

To turn on a burner, press the knob corresponding to the selected burner and turn it anticlockwise to the max position; simultaneously press the electric ignition button on the control panel marked with ⚡ symbol.

In case there is no electric current, the burner can also be lighted using a match.

Automatic electric ignition (according to the models)

To turn on a burner, press the knob corresponding to the selected burner and turn it anticlockwise to the max position. Keeping the automatic electric ignition button pressed the burner will be lighted.

In case there is no electric current, the burner can also be lighted using a match.

Appliances with safety valve (according to the models)

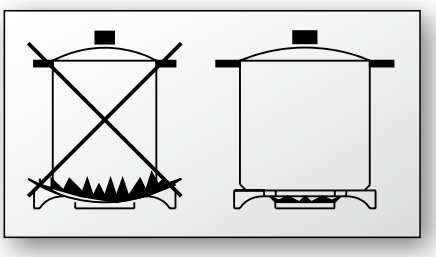
Follow the same procedure described above to ignite the burners.

In this case, however, once you have turned the knob to the open setting, hold it pressed in for 10 seconds.

If for any reason the burner flame goes out, the safety valve automatically shuts off the gas supply of the burner in question.

ENERGY SAVING TIPS

- The diameter of the pan bottom should be the same as that of the burner. The burner flame must never come out from the pans diameter.
- Use flat-bottomed pans only.
- Whenever possible, keep a lid on the pan while cooking.
  You will not need much heat.
- Cook vegetables, potatoes, etc. with as little water as possible to reduce cooking times.



BURNERS	PANS	
	Ø min.	Ø max.
RAPID	180 mm	320 mm
SEMIRAPID	120 mm	220 mm
AUXILIARY	80 mm	180 mm
TRIPLE CROWN	220 mm	320 mm

USE OF THE GAS OVEN

BEFORE YOU BEGIN

Clean the oven thoroughly before using for the first time.

Remove accessories and operate the oven at the bake setting at max °C for 1 hour before using. There will be a distinctive odor; this is normal, but ensure your kitchen is well ventilated during this conditioning period.

The oven is fitted with: a rod shelf for cooking food contained in oven dishes or placed directly on the rod shelf itself, a drip tray for cooking sweets, biscuits, pizzas, etc., or for collecting juices and fats from food cooked directly on the rod shelf.

⚠ **do not cook foods on the bottom in the base of the oven.**

Tangential fan

The oven has a cooling fan which is activated and deactivated if necessary during cooking.

The fan stays on for a few minutes even after the oven is switched off.

The hot air escapes through the door.

GAS OVEN

Manual ignition of oven burner

To ignite the oven burner, simply insert a match through the opening (fig. 2) and then turn the tap to the maximum setting as shown in fig. 1.

After making sure that the burner has lit properly, gently close the oven door.

To obtain the temperature required, simply turn the pointer of the knob to the chosen number.

⚠ **Do not operate the ignition for more than 15 seconds. If the burner fails to ignite, leave the oven door open for at least 1 minute before pressing the knob again.**

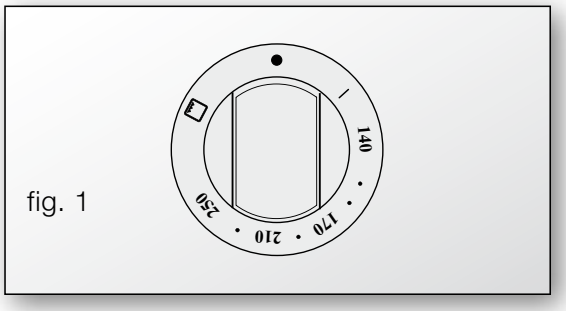


fig. 1

●	=	CLOSED
140°C	=	MINIMUM
250°C	=	MAXIMUM
▭	=	GRILL

Electric ignition of oven burner (according to the models)

The oven door must always be completely open, before the burner ignition.

Turn the knob anticlockwise to the maximum position, then press ⚡ button to ignite the burner.

In case there is no electric current, the burner can also be lighted using a match (fig. 2).

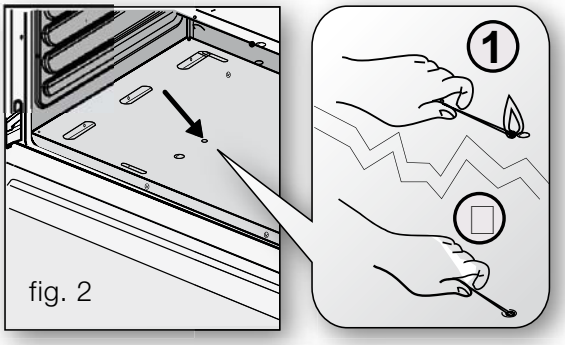


fig. 2

Automatic electric ignition (according to the models)

The oven door must always be completely open, before the burner ignition.

To ignite the burner, press the knob and turn it anticlockwise to the maximum position. Keep it

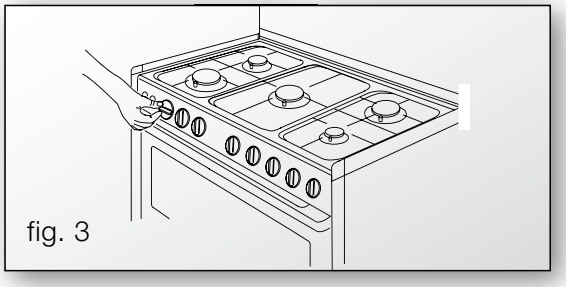


fig. 3

pressed to start up the automatic ignition of the burner (fig. 3).

In case there is no electric current, the burner can also be lighted using a match (fig. 2).

Burner with safety device

For burners fitted with safety device, it is necessary to keep on pressing the concerned knob for about 10 seconds after the ignition (fig.3). In this way the safety valve will be started up. If for any reason the burner flame goes out, repeat the procedure as described above.

When you are sure that the burner is on, close the oven door softly.

Wait at least 15 minutes before introducing the food, in order to reach the desired temperature. Below you will find an indicative cooking table (tab. C).

⚠ **To switch on the oven light, press the button or, depending on the model, turn the knob (fig. 6).**

Food	Temp. °C
Meat	
Roast Pork	180-210 °C
Roast Beef	250 °C
Roast Veal	220 °C
Roast Lamb	220 °C
Roast Hare	230 °C
Roast Rabbit	235 °C
Roast Turkey	220 °C
Roast Goose	235 °C
Roast Duck	225 °C
Roast Chicken	235 °C
Roast-Beef	200-225 °C
Fish	200-225 °C
Fruit Cake	220 °C
Margherita Cake	190 °C
Brioches	175 °C
Scones	235 °C
Ring-Shaped Cake	190 °C
Puff-Paste	200 °C
Grapes Cake	200 °C
Strudel	180 °C
Savoia Biscuit	290 °C
Apple Fritter	200 °C
Pudding	200 °C
Toast	250 °C
Bread	230 °C

Tab. C

USE OF THE GAS GRILL (according to the models)

Manual ignition of the grill

Open the oven door, then turn the oven knob to the right and place it on the grill position ⊡.

Bring a light match near the holes of the burner placed on the oven upper part (fig.4).

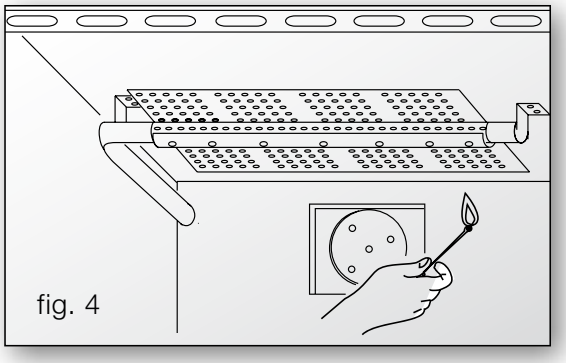


fig. 4

Electric ignition of grill burner (according to the models)

Turn the knob clockwise to the grill position ⊡, then press button ⚡ to ignite the burner.

In case there is no electric current, the burner can also be lighted using a match.

Automatic electric ignition (according to the models)

Automatic electric ignition (according to the models)

The oven door must always be completely open, before the burner ignition.

To ignite the burner, press the knob and turn it clockwise to the grill position ⊡. Keep it pressed to start up the automatic ignition of the burner.

In case there is no electric current, the burner can also be lighted using a match (fig.4).

⚠ **Do not operate the ignition for more than 15 seconds. If the burner fails to ignite, leave the oven door open for at least 1 minute before pressing the knob again.**

Burner with safety device

Repeat the above mentioned procedure, and press the oven knob at the same time. When the burner is on, keep the knob pressed for about 10 seconds (fig.3). In this way the safety valve will be started up. If for any reason the burner flame goes out, repeat the procedure as described above.

Heat the oven for 5 minutes, before introducing the food.

This device ensures that the gas supply is shut off if the flame on the gas burner is extinguished while the burner is in use.

NOTE: The grill must be used with the door half-open (fig. 5A). Fit the deflector S onto the centring pins N on the top of the oven opening (fig. 5B). Then gently close the oven door against the deflector.

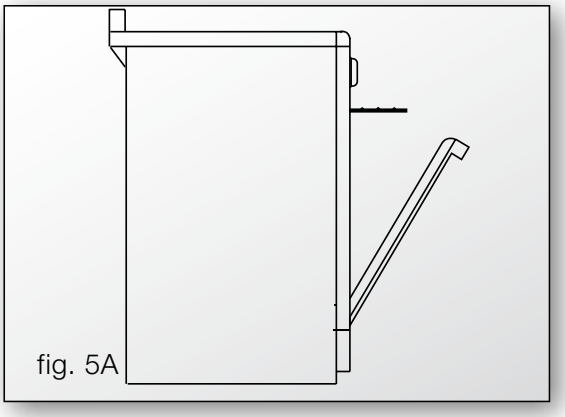


fig. 5A

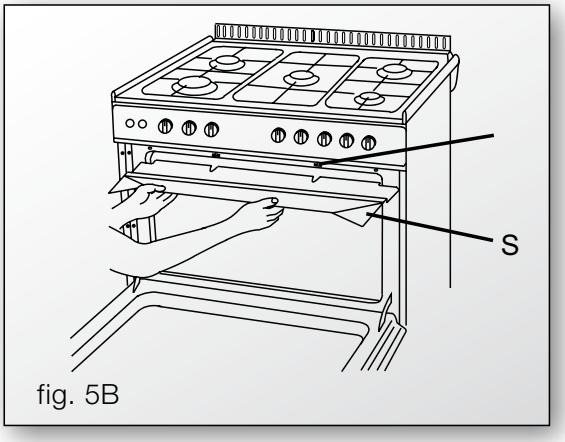


fig. 5B

USE OF THE TURNSPIT

Turn the knob to the position (fig. 6) to use the turnspit or, in some models, press the button marked with the symbol .

MULTILPE TURNSPIT

Follow the instructions described below to use the turnspit.

- Thread the chicken or the slices of meat to roast on the spit L , ensuring that it is gripped safely between the two forks F and balancing it properly to avoid unnecessary strain on the trasmission R (fig. 6A).
- Put the spit on the support G, after having introduced its opposite end into the socket P of the transmission R (fig. 6A)
- Put the support G completely into the oven so that the bar I goes into the socket H of the turnspit motor M (fig. 6B).
- Place the drip tray with some water under the turnspit, on the lowest level.
- The turnspit must be used with the oven door open (fig. 5A); fit the deflector S onto the centring pins N on the top of the oven opening (fig.5 B).
- when removing the spit, wear oven mitts, pull out support G.

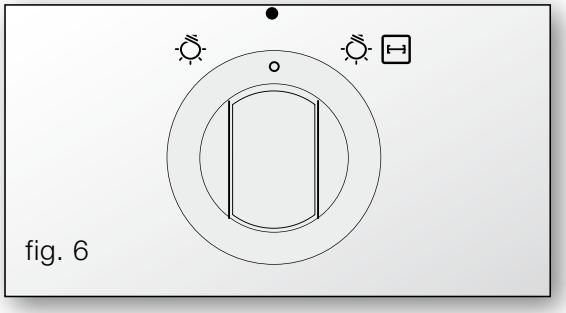


fig. 6

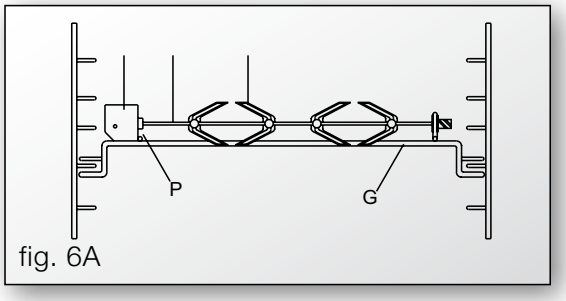


fig. 6A

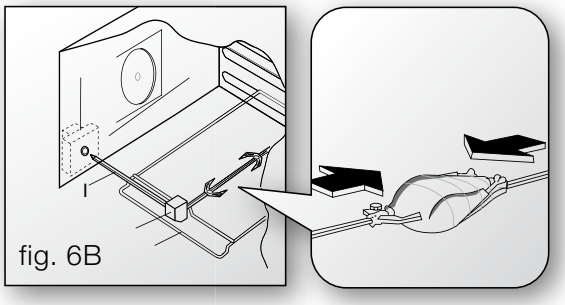


fig. 6B

SINGLE TURNSPIT

Follow the instructions described below to use the turnspit.

- Put the food in spit L (fig. 7), paying attention to block it within the two forks F and to balance it, in order to avoid any unnecessary effort in motor R.
- Put the spit on support G, after having put its opposite end into hole P of motor R.
- Place the drip tray with a little water under the spit. The turnspit must be used with the oven door open (fig. 5A); fit the deflector S onto the centring pins N on the top of the oven opening (fig.5 B).
- To remote the spit, operate in the opposite direction using protecting gloves of isolating wool (fig.7).

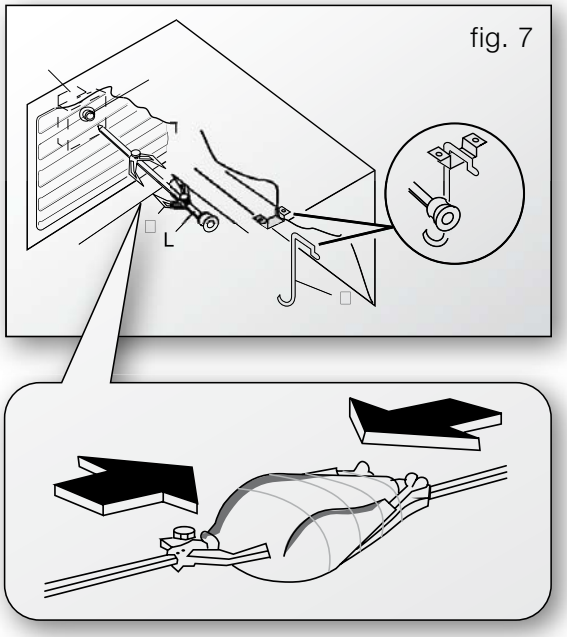


fig. 7

INSTRUCTIONS FOR USE OF CONTROL DEVICES

(according to the models)

MINUTES COUNTERS (FIG. 8)

Turn the knob clockwise to set the desired cooking time.

The minutes minder can be adjusted from 1 to 60 minutes.

A sound signal will inform you that the chosen time is up.

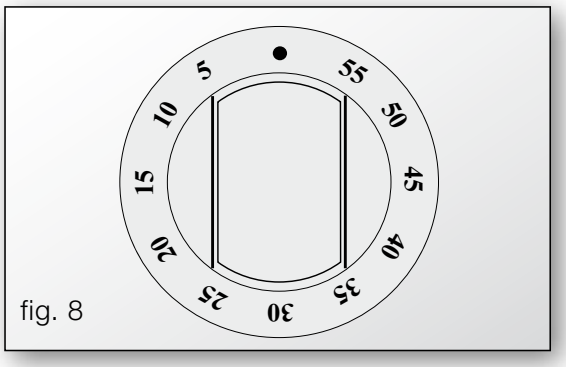


fig. 8

ELECTRONIC TIMER FOR THE COOKER

On

The display flashes.

Time setting

Press the left button.

Set the time with buttons “+” and “-”.

This function remains activated for 7 seconds after the last +/- operation.

Timer setting

This function is permanently activated and it will be immediately set with +/- buttons.

During setting the units are of 10 seconds.

During count down the timer takes priority on the display.

The units are seconds.

The maximum time is 99 minutes.

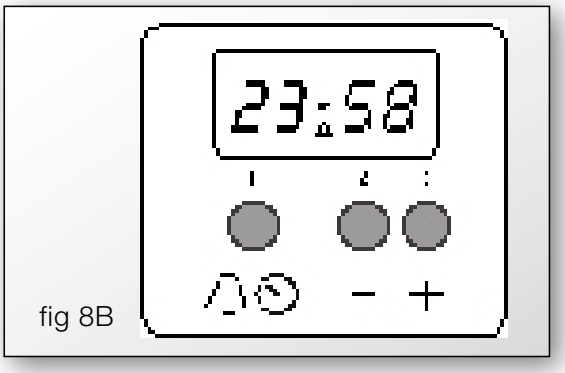


fig 8B

1 Time of the day
2 Timing and insertion
3 Signal timng and insertion

Reset timer

Press “+” and “-” buttons together and release “+” button first.

Signal

The signal will be maintained for 7 minutes if it has not been reset with the “+” button (one touch only).

Signal frequency

When the display shows the time of day, the signal frequency can be selected by pressing the “-” button. Three different frequencies can be selected.

ELECTRICAL CONNECTION

Connection to the main supply of the appliance must be done in accordance with the rules in force, and only by an authorized technician.

⚠ **THIS APPLIANCE MUST BE EARTHED**

Check that the power rating of the mains supply and of the sockets are suitable for the maximum power of the appliance as indicated on the specification plate. If the appliance isn't already fitted with a plug, fit a regulation plug to the cable which is capable of taking the power indicated on the specification plate (fig. 8F ✱).

The earth wire is yellow/green. If the plug fitted to the appliance, and the socket, are not compatible, get a profesionnally qualified technician to fit the correct type of a plug. If an appliance is not equipped with a supply cable and a plug, the power supply must be fitted with a disconnect switch in which the distance between contacts permits total disconnection in accordance with overvoltage category III, as required by installation regulations.

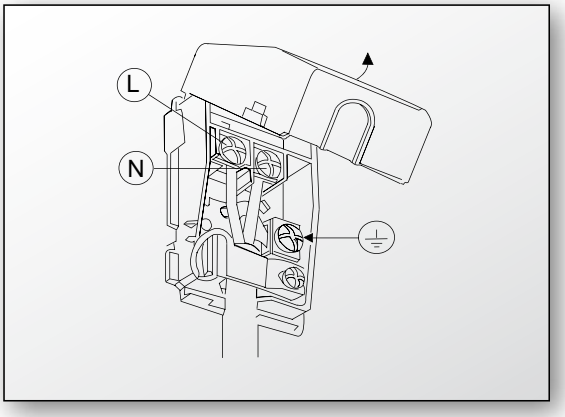
The yellow/green earth wire should not be controlled by the switch.

The plug used for mains supply connection should be easy to get at, once the appliance is in position.

⚠ Position the mains supply cable so that it is never subjected to a temperature which is more than 50°C above ambient temperature.

The electrical safety of the appliance can only be guaranteed when it has been correctly connected to an efficient earthed power supply, as laid down in the regulations for electrical safety.

⚠ The manufacturer cannot be held responsible for any damage to persons or objects due to the lack of an earth connection.



TYPE AND SECTION OF SUPPLY CABLE

Appliance type	Alimentation monophase 230 V~	
	Type of cable	section
All gas	Rubber H05 RR-F	3 x 0,75 mm^2

⚠ If the supply cable is damaged, it must be replaced by the manufacturer or by his after-sales service, or by a similar qualified person, in order to prevent any risk.

CARE AND MAINTENANCE

Before cleaning the appliance, disconnect the gas general tap and unplug the appliance or disconnect the power at the main circuit breaker of the electrical system.

Do not use steam cleaners to clean the oven.

Do not clean the appliance surfaces while it is still hot.

⚠ Periodically check the external gas connection hole and replace it when it shows any sign of deterioration. Do not attempt to repair the gas hose under any circumstances.

ENAMELLED SURFACES

Clean with a damp sponge using soap and water.

Grease can be easily removed using hot water or a specific cleansing agent for enamelled surfaces. Do not use abrasive cleansers.

Do not leave any acid or alkaline substances (lemon juice, vinegar, salt, etc.) on the enamel.

Clean the parts in stainless steel with specific cleansers for stainless steel surfaces.

These detergents must be applied using a soft cloth.

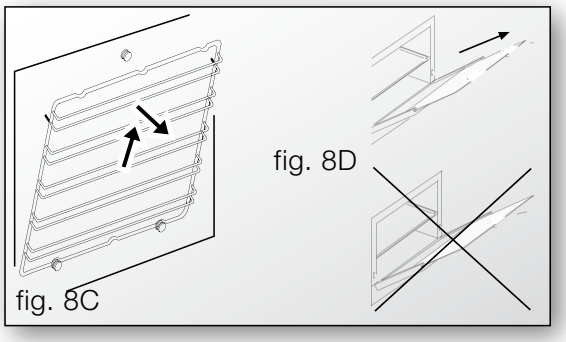
GRIDS AND BURNERS

To clean the work top burners, remove them by pulling upwards and soak them for about 10 minutes in hot water with a little detergent. After having cleaned and washed them, wipe them carefully.

Make sure that no burner hole is clogged.

Clean the burners once a week or more frequently if necessary.

MAKE SURE YOU HAVE ASSEMBLED THE BURNERS IN A RIGHT WAY.



Side Grills (depending of the model)

The oven side grills are secured on three pins and can be removed by pressing down lightly as shown in fig. 8C.

Interior glass of the oven (for some models only)

The interior glass of the oven door can be removed: with the door in a semi-open position, remove the glass as shown in figures 8D.

After cleaning, refit the glass by proceeding in reverse order.

OVEN DOOR (FIG. 8E)

For some models, the oven door can be disassembled in the following way:

- hinges A are provided, for this purpose, with two movable jumpers B; these block them, once hooked to the hinges slots C, when the door is completely opened. After that lift the door outward carring out the two movements shown in the picture. To do that, operate on the door sides next to the hinges. In order to re-assemble the door, introduce the hinges in their relevant slots.

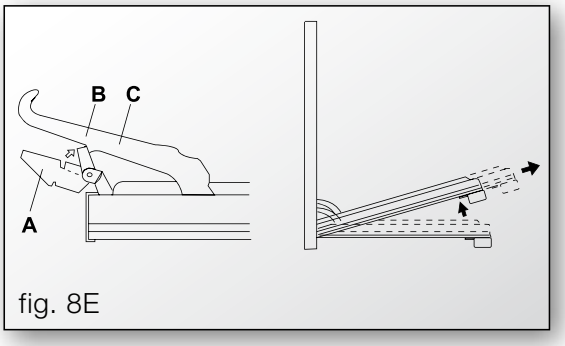


fig. 8E

Before closing the door, do not forget to remove the movable jumpers B.

Attention, in proximity of the oven door hinges, there is hurt danger.

⚠ **CAUTION: Do not use rough or abrasive materials or sharp metal scrapers to clean the glass doors of the oven since they may scratch the surface and cause the glass to break.**

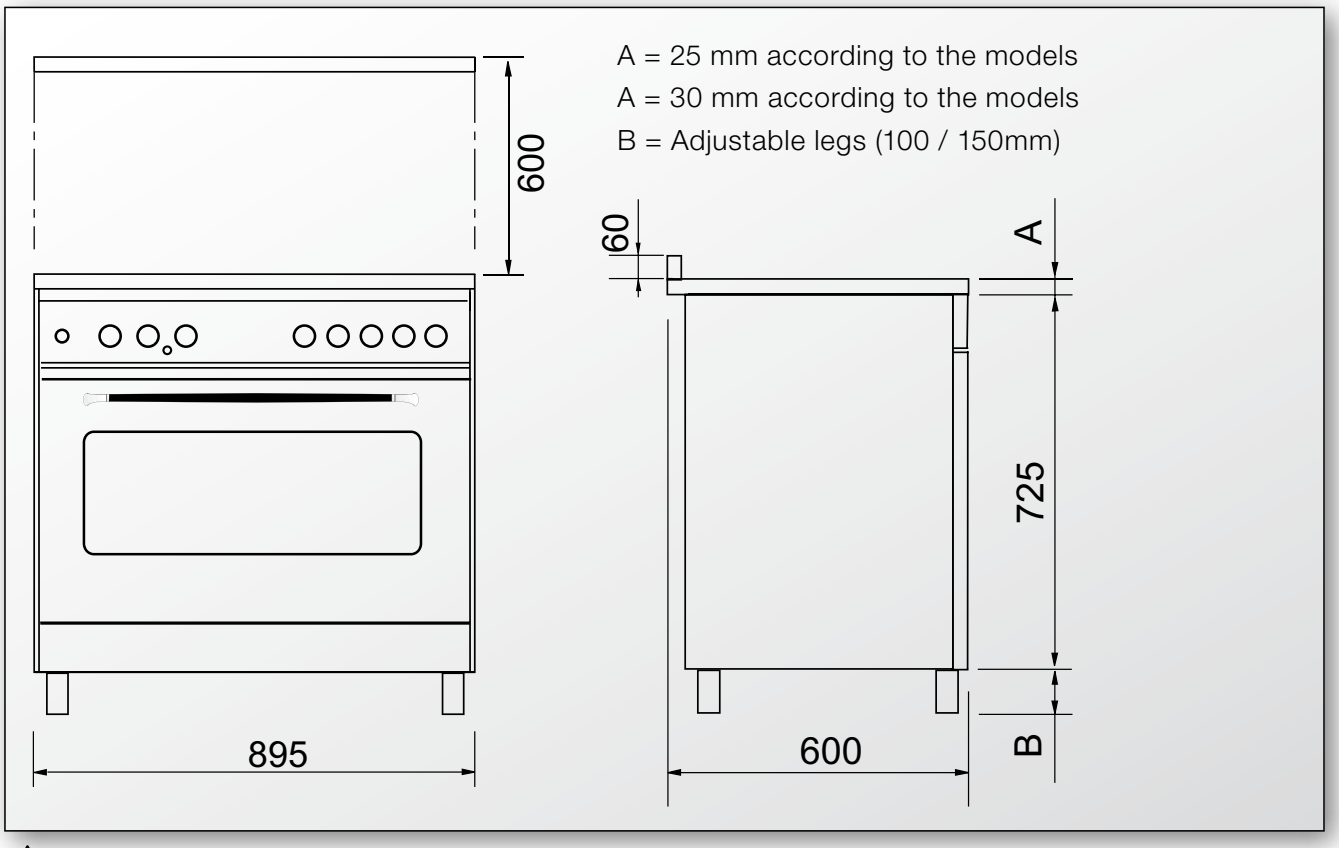
OVEN

Clean the enamelled parts with a damp sponge using soap and water. Grease can be easily removed using hot water or a specific cleansing agent for enamelled surfaces.

Do not use abrasive cleansers.

USER INSTRUCTIONS

OVERALL DIMENSIONS WARNINGS



⚠ The technical data are indicated on the data nameplate placed on the rear of the appliance.

The adjustment conditions are stated on the label applied on the packaging and on the appliance.

Do not use the oven door handle to move the appliance, such as to remove it from the packaging.

The appliance is in class 1 or class 2, subclass 1.

INSTALLATION

⚠ The coating of the furniture must be able to withstand high temperatures (min. 90°C). If the appliance is to be installed near units, leave the minimum gaps specified in the figure 8G.

⚠ **CAUTION:** The cooker must not be placed on a pedestal.

The cooker is fitted with 4 legs for an eventual alignment in height with the furniture. To assemble them, it is necessary to raise the cooker and to screw the four legs into the suitable threadings placed on the corners on the bottom of the appliance (fig. 8H).

Gas appliances

This appliance is not connected to a device to vent the combustion products. It must therefore be installed and connected in conformity with the installation standards in force.

Particular attention must be paid to the standards on room ventilation.

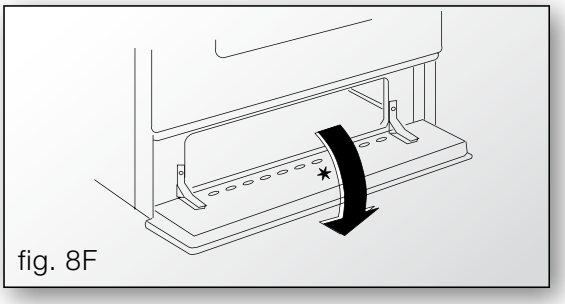


fig. 8F

Room ventilation

Remember that this appliance can be installed and work in well-ventilated rooms only, according to the standards in force. The openings on the external walls or the spacial ducts allow a correct natural or forced ventilation, ensuring permanently and sufficiently the entry of the air needed for the correct combustion and the removal of the spent air.

In particular when there is only this gas appliance in the room, there must be a hood over the appliance to ensure the natural and direct removal of spent air, with a vertical straight duct of length equal to at least twice the diameter and a minimum section of at least 100 cm^2.

For the indispensable entry of fresh air into the room there must be a similar 100 cm^2 opening directly to the outside, situated at a height near floor level so that it is not blocked either inside or outside the wall and not to cause disturbances to the correct burners combustion and to the regular removal of spent air and with a difference of height with respect to the outlet opening of at least 180 cm (fig. 8L).

Remember that the quantity of air necessary for the combustion must never be less than

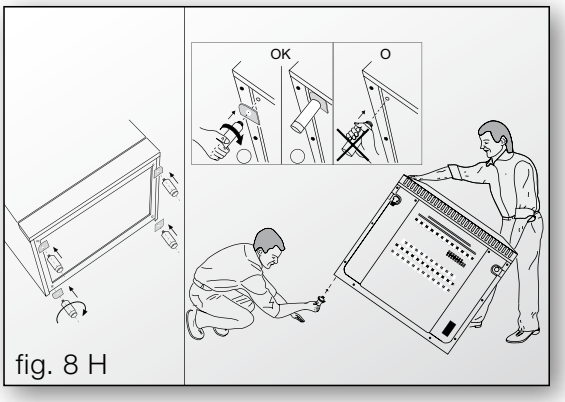


fig. 8 H

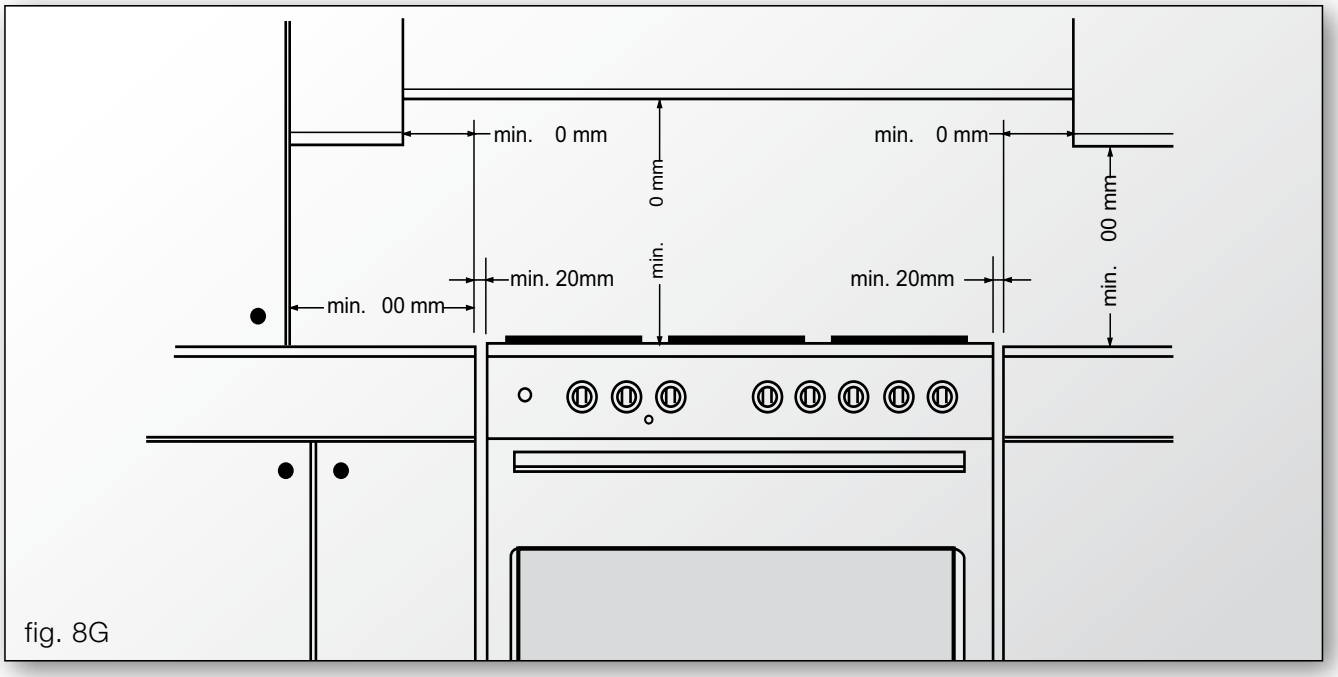


fig. 8G

2m³/h for each kW of power (see total power in kW on the appliance data plate fig. 8F ✱).

In all the other cases, i.e. when there are other gas appliances in the same room, or when natural direct ventilation is not possible and natural indirect or forced ventilation must be installed, contact a qualified specialist who will install and make the ventilation system, scrupulously observing the regulations contained in the standards in force.

The openings must be so positioned that there are no draughts of air which cannot be tolerated by the occupants.

Moreover to eliminate combustion products, it is forbidden to use flues already used by other appliances.

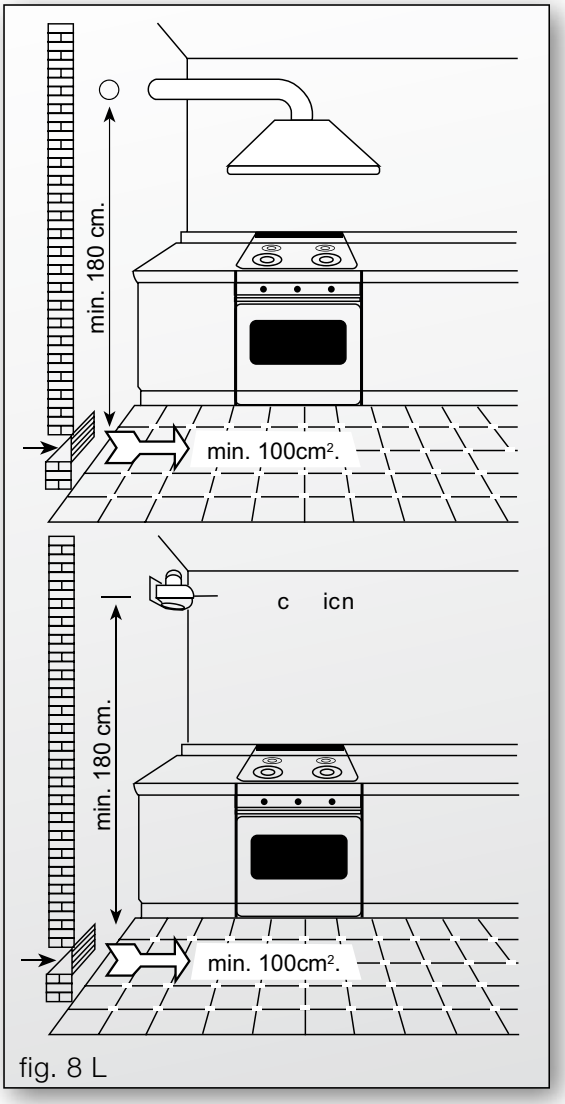


fig. 8 L

GAS CONNECTION

We recommend to check wether the appliance has been foreseen for the kind of gas distributed.

The appliance must be connected to the gas piping in a workmanlike way and in conformity with the regulations in force which lay down the installation of a safety valve at the end of the piping.

For butane and propane a pressure reducer conforming to the standards in force may perform this task. The seal gaskets must be in accordance with rules.

Once the gas appliance has been connected, check the connection seal by means of soapy water.

The possible connections are:

1) by the insertion of a rubber tube in accordance with the rules.

   This tube must be connected directly on the push-on connector, concerning the gas used, and it must be blocked with a band.

   In the last case, check the tube's printed date of expiry and replace it before this date (Fig. 9A).

2) by rigid pipe in iron or copper.

3) by flexible tube in stainless steel with continuing wall, with mechanical connection in accordance with rules. The tube must be directly connected to the manifold elbow (Fig.9B).

⚠ Concerning rubber flexible tubes, we remember you:

- to avoid the tube to be narrowed or crushed
- do not submit it to traction or torsion efforts
- to avoid contact with sharp edges, etc...
- to avoid contact with parts reaching temperatures over 70°C the ambient temperature
- to ensure that they can be checked for all their length.

Note: If the cooker has to be connected on the opposite side, run the flexible tube as shown in the figure 10.

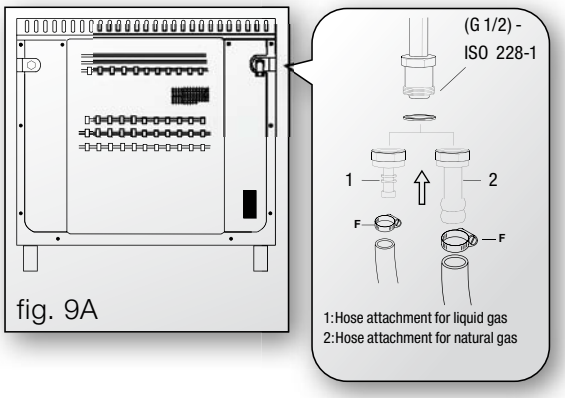


fig. 9A

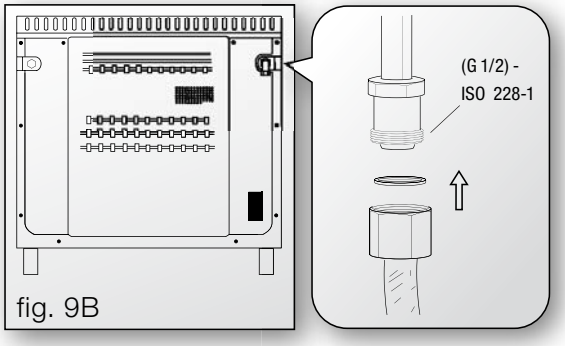


fig. 9B

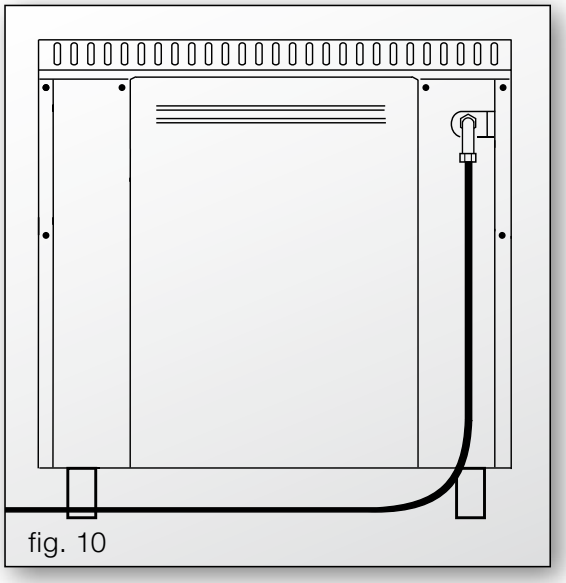


fig. 10

GAS ADJUSTMENT

If the appliance is foreseen to operate with a type of gas different from the suitable supply gas, proceed as follows: change the injectors, adjust the minimum flow of the burners, change the push-on connector.

In order to change the work top injectors, it is necessary to act as follows: remove the grids, remove burners and flame-spreaders (fig. 10A), change the injector (fig. 10B) and replace it with another one suitable for the new type of gas (see general injectors table in page 21). Re-assemble everything in the opposite direction, paying attention to place the flame-spreader in the right way on the burner.

To change the oven injector, it is necessary to act as follows: open the oven door, remove the lower side of the oven (fig. 10C), unscrew screw C and disassemble the oven burner (fig. 10D). Change the injector (fig. 10E) and replace it with another one suitable for the new gas type (see table D).

Re-assemble everything in the opposite direction, paying attention to place the burner in the right way on its rear slot.

To change the grill injector, it is necessary to act as follows: open the oven door, unscrew screw C and disassemble the grill burner (fig. 10F / 10F1). Change the injector (fig. 10G) and replace it with another one suitable for the new gas type (see general injectors table in page 21).

Re-assemble everything in the opposite direction, paying attention to place the burner in the right way on its rear slot.

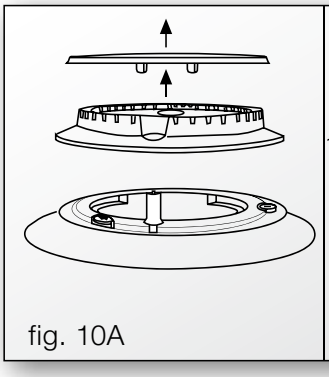


fig. 10A

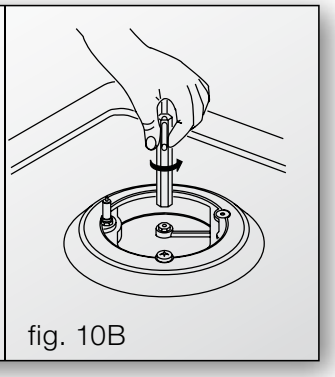


fig. 10B

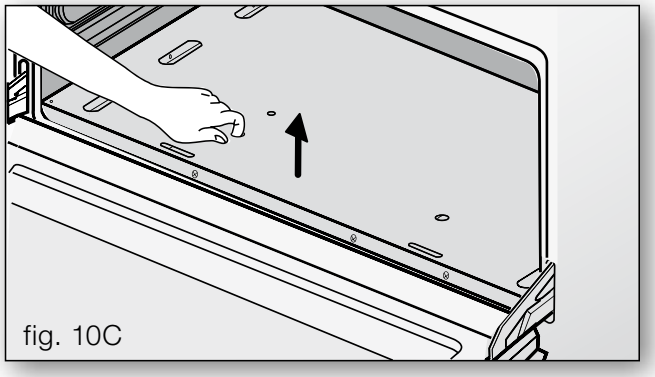


fig. 10C

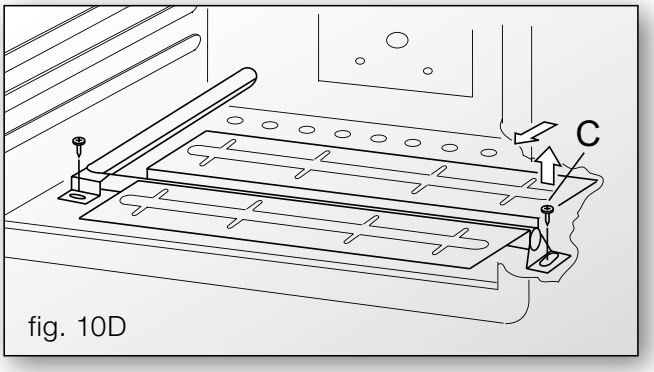


fig. 10D

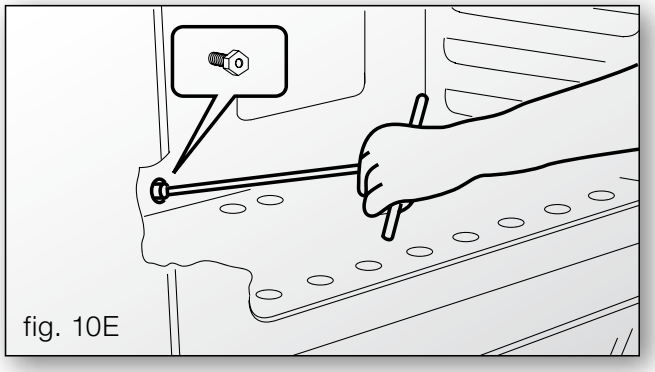


fig. 10E

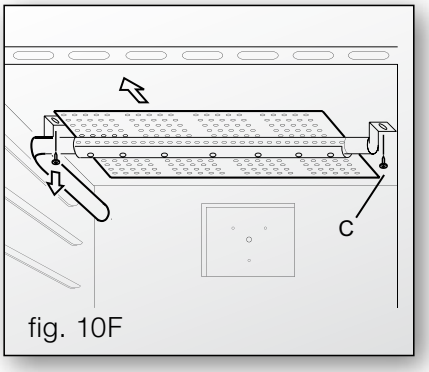


fig. 10F

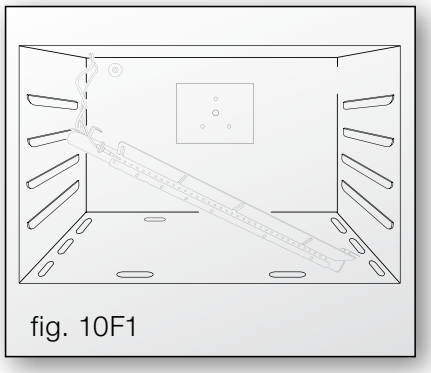


fig. 10F1

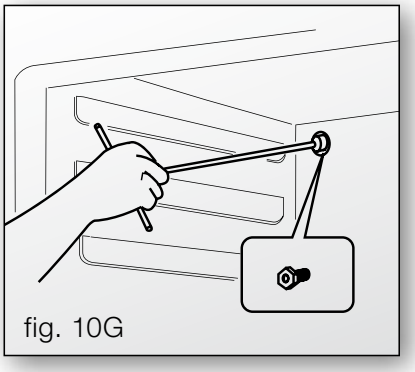


fig. 10G

GENERAL INJECTORS TABLE						
Tipe of gas	**mbar**		**Nozzle N.**	**Burners Position-type**	**Power Watt**		**Consum.**
	min.	rated			**max.**	**min.**	**max**
NATURAL	17	20	1.15	Rapid	3000	750	286 l/h
			0.97	Semirapid	1750	480	167 l/h
			0.72	Auxiliary	1000	330	95 l/h
			1.28	Triple crown	3300	1300	315 l/h
			1.50	Oven	4300		389 l/h
			1.45	Grill	3800		344 l/h
G.P.L.	30		0.85	Rapid	3000	750	219 g/h
BUTANE	28		0.65	Semirapid	1750	480	128 g/h
PROPANE	37		0.50	Auxiliary	1000	330	73 g/h
			0.93	Triple crown	3300	1300	241 g/h
			1.00	Oven	4300		213 g/h
			0.95	Grill	3800		277 g/h

MINIMUM FLOW ADJUSTMENT FOR WORK TOP TAPS

In order to adjust the minimum, act as follows: switch the burner on, and turn the knob towards the minimum flow position . Remove the knob from the tap, introduce a little screwdriver in the tap rod (fig. 11).

Attention: in taps with security valve, the minimum adjusting screw “Z” is placed outside the rod tap (fig. 12).

Unscrew the adjusting screw in order to increase the flow or screw it to decrease the flow.

The right adjustment is obtained when the flame has a length of about 3 or 4 mm.

For butane/propane gas, the adjusting screw must be tight screwed.

Make sure that the flame does not go out passing quickly from the max. flow to the minimum flow and viceversa.

Assemble the knob again.

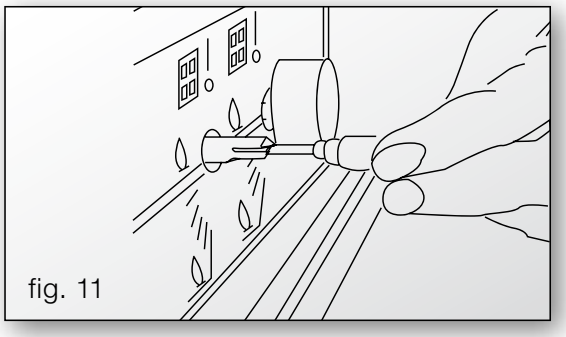


fig. 11

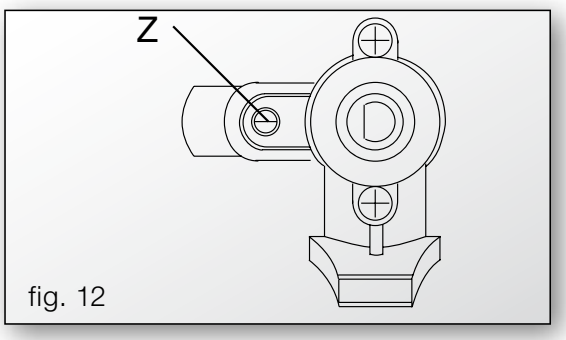


fig. 12

MINIMUM FLOW ADJUSTMENT FOR OVEN THERMOSTAT

In order to adjust the minimum, act as follows: switch the burner on turning the knob to the maximum position.

Remove the knob and unscrew of some turns the by-pass screw (fig. 12A).

Assemble the knob and let the oven warm up for 15 minutes; after that turn the knob to the minimum position.

After having removed the knob once again, make sure that the thermostat rod has not been moved, and screw slightly the above mentioned by-pass screw, in order to obtain a flame of 3 or 4 mm of length.

For butane/propane gas, the adjusting screw must be tight screwed. Make sure that the flame does not extinguish passing quickly from the maximum flow to the minimum flow, and closing and opening the oven door (the oven door must be closed softly).

Attention: for taps with safety device, the minimum adjusting screw “T” is on the outside of the tap rod (fig. 12B).

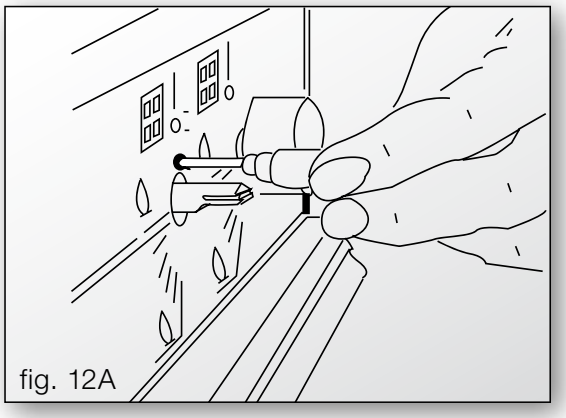


fig. 12A

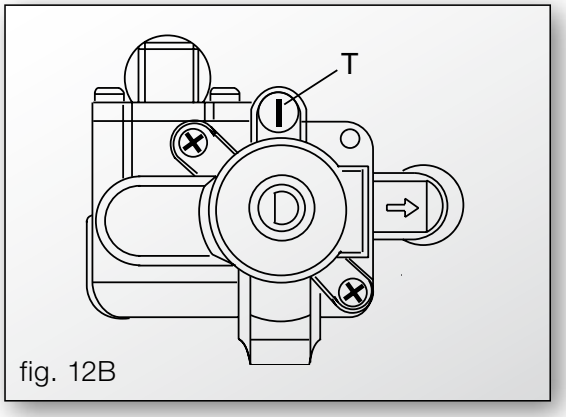


fig. 12B

REGULATION OF THE AIR ADJUSTER

REGULATION OF THE AIR ADJUSTER (OVEN BURNER)

Unscrew the screw (A) in order to rotate the metal ring at the end of the burner (fig. 13A).

In this way, entrace of the air increases or descreases, obtaining a correct flame.

Be sure that the flame does not lift or light back or present a yellow colouration.

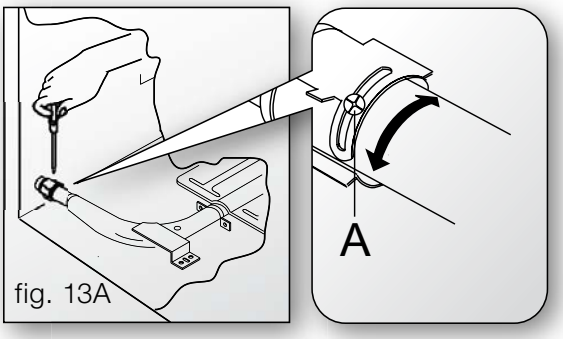


fig. 13A

REGULATION OF THE AIR ADJUSTER (GRILL BURNER)

Unscrew the screw (A) in order to slip it forwards or backwards (fig. 13B).

In this way, entrace of the air increases or descreases, obtaining a correct flame.

Be sure that the flame does not lift or light back or present a yellow colouration.

⚠ On completion of all the burner gas type conversion operations, re-do all the seals on the air supply controls.

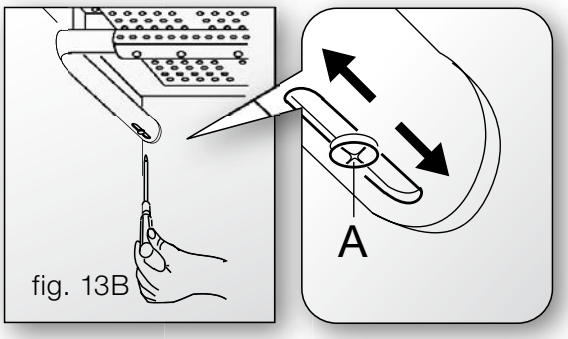


fig. 13B

APPLIANCE MAINTENANCE

⚠ Isolate the cooker from the electricity supply before attempting to replace the oven lamp. The oven lamp used is of a special type withstanding high temperatures. To replace it, act as follows: disassemble the protecting glass (A) and replace the burnt lamp with one of the same type (fig. 14). Reassemble the protecting glass.

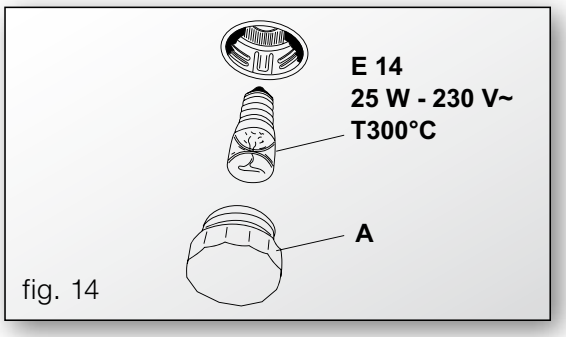


fig. 14

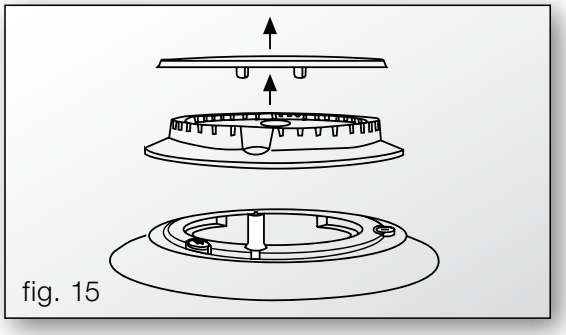


fig. 15

DISASSEMBLE OF WORK TOP

In case it is necessary to repair or replace the inside components, act as follows:remove the glass lid from its position slipping off it upwards.

Remove the grids, remove burners and flame-spreaders (fig. 15), unscrew the visible screws “V” placed on the work top (fig. 15A). Disassemble the work top by unscrewing the 4 rear screws “A” (fig. 15B).

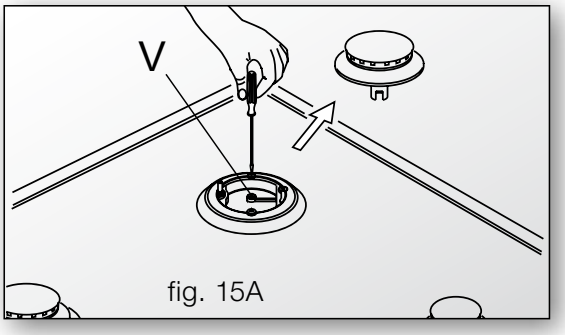


fig. 15A

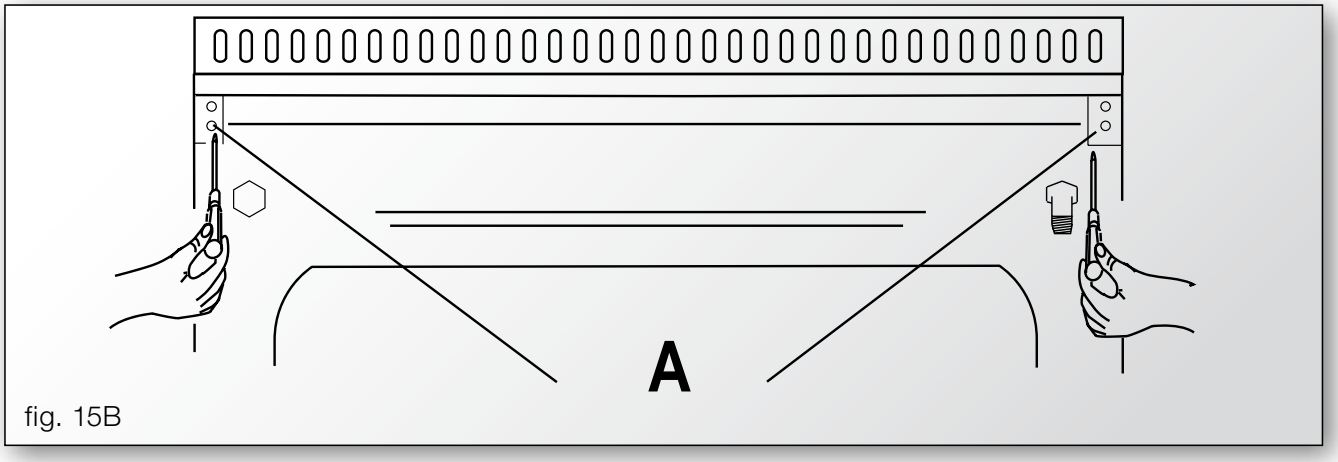


fig. 15B

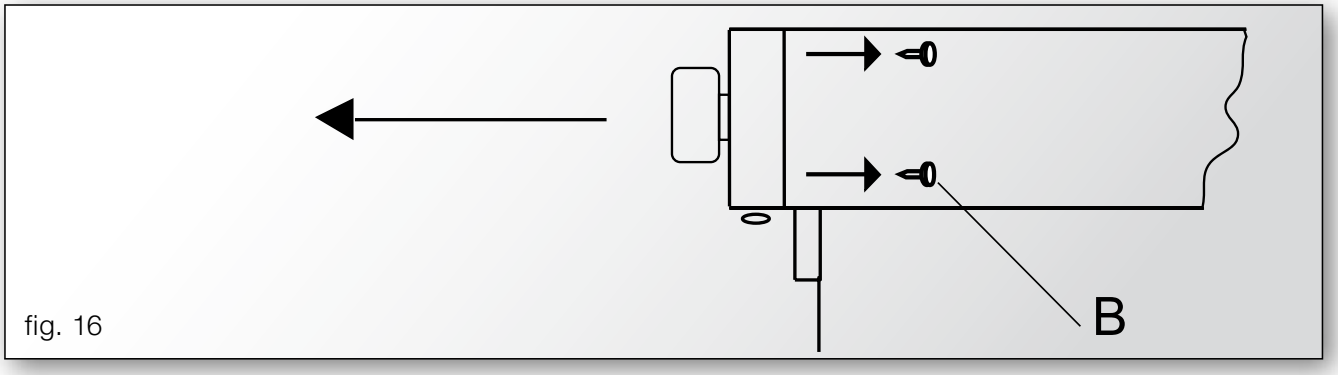


fig. 16

To disassemble the control panel, unscrew the 4 internal screws (B) fixing the control panel to the oven face (fig. 16).

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